T /9/5,6,8

2/9/5 (Item 4 from file: 51)
DIALOG(R)File 51:Food Sci.&Tech.Abs

00200519 81-04-h0703 SUBFILE: FSTA
Beer stability: how to keep the haze erased.
Anon.
Brewing & Distilling International 1980 , 10 (7) 20-21
NOTE: 9 ref.
DOCUMENT TYPE: Journal Article
LANGUAGE: English
As storage periods are being extended and storage conditions vary widely, it is essential that better methods of ensuring beer stability be found. Future methods will probably involve use of adsorbent materials rather than enzymes or additives. Present developments are reviewed. Substantial levels of haze forming proteins occur with high-N barleys; although anthocyanogen-free barley var. have been bred, they are susceptible to mildew. Removal of GREATER THAN 90% anthocyanogens by polyvinylpyrrolidone (PVPP) produced beer which was unacceptable in flavour and appearance. The increase in condensed catechin value is suggested as a parameter for shelf-life prediction. Adjusting PVPP dosage to remove only 9-10 p.p.m. anthocyanogen from prefiltered beer has produced a commercially stable product having good foam and taste. Another treatment involving silica gel gave good results (see FSTA (1976) 8 9H1490). 'Tight' filtration is recommended by some researchers (see FSTA (1979) 11 2H184), who further improved colloidal stability by addition of a silicated adsorbent in conjunction with silicate/PVPP blend treatment. The centrifugal high efficiency filter (ZHF), adaptable for in-line treatment of beers with adsorbents, is mentioned as allowing double filtration (Kieselguhr and adsorbents) but it is unpopular because of cost. Work with silica gels has indicated that optimum results are obtainable in the pore size range 3-12 nm; the best effects resulted from using S-type hydrogel (8 nm). (KME)
DESCRIPTORS: Stability--beer, stability improvement in; Beer--stability improvement in beer
SECTION HEADINGS: Alcoholic & non-alcoholic beverages (SC=h)

2/9/6 (Item 5 from file: 51)
DIALOG(R)File 51:Food Sci.&Tech.Abs

00186602 80-06-h1010 SUBFILE: FSTA
(Plant trials of beer clarification and stabilization.)
Praxisversuche zur Klaerung und Stabilisierung von Bier.
Schur, F.; Pfenninger, H.
Versuchssta. Schweizerischer Brauereien, Zuerich, Switzerland
Brauerei-Rundschau 1979 , 90 (10) 205-216
NOTE: 24 ref.
DOCUMENT TYPE: Journal Article
LANGUAGE: German
A series of in-plant experiments were performed in order to evaluate the performance of 'Stabisedi' (an additive) in conjunction with various other treatments as means of clarifying and stabilizing lager beer. The effect of 'Stabisedi' was determined by measurements of pressure build up in kieselguhr and plate filters with and without the use of this additive or PVPP (polyvinylpyrrolidone, Polyclar AT) as an alternative flocculating agent. In addition measurements were made of the O2 content, turbidity, filtrability, presence of yeast cells, total N content, analytical characteristics and sensory quality of the treated beers. Detailed results are presented and lead to the conclusion that a sequence involving centrifugation - PVPP filtration - plate filtration would be the preferred treatment. Possible operating difficulties connected with the dosing and

recovery of 'Stabisedi' are considered to outweigh the other advantages. (BDH)
DESCRIPTORS: Clarification--of beer, clarification; Stabilizers--for beer, stabilizers; Beer--clarification of beer; Beer--stabilizers for beer
SECTION HEADINGS: Alcoholic & non-alcoholic beverages (SC=h)

2/9/8 (Item 1 from file: 144)
DIALOG(R)File 144:Pascal

02473413 PASCAL No.: 80-0022813
CONCEPTION DE LA SALLE DE FILTRATION
MEIER J
FILTROX-WERK AG,ST GALL,SWITZERLAND
Journal: BIOS, 1979, 10 (9) 19-25
Availability: CNRS-2799
No. of Refs.: 2 REF.
Document Type: P (SERIAL) ; A (ANALYTIC)
Country of Publication: FRANCE
Language: FRENCH Summary Language: SPANISH
POUR L'ETUDE D'UNE SALLE DE FILTRATION, IL FAUT TENIR COMPTE DES COMPOSANTES INTERVENANT ENTRE LA CAVE DE GARDE ET CELLE DE BIERE FILTREE: INSTALLATION FRIGORIFIQUE, CENTRIFUGEUSE, TANK DE BIERE AVANT FILTRATION, FILTRATION SUR KIESELGUHR, INSTALLATION POUR LE TRAITEMENT A LA PVPP, FILTRATION SUR PLAQUES, TANK DE BIERE FILTREE ET PASTEURISATION. EN FONCTION DE CETTE EVALUATION, ON DEFINIT LE SYSTEME DE FILTRATION SUR KIESELGUHR, SON DIMENSIONNEMENT, L'INFRASTRUCTURE DE LA CAVE DE FILTRATION. ON CHOISIT LE DEGRE D'AUTOMATISATION

English Descriptors: AUTOMATION; BEER; BREWERY; FILTRATION; FOOD ENGINEERING; EQUIPMENT; TECHNOLOGY; PHYSICAL DRESSING
English Generic Descriptors: FOOD INDUSTRY; AGRICULTURE

French Descriptors: BIERE; TRAITEMENT PHYSIQUE; TECHNOLOGIE; BRASSERIE; MATERIEL; GENIE INDUSTRIEL ALIMENTAIRE; AUTOMATISATION; FILTRATION
French Generic Descriptors: INDUSTRIES ALIMENTAIRES; AGRICULTURE

Classification Codes: 380E03D
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